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1. TITLE OF THE INVENTION: ABSORPTION IMPROVER

3. DETAILED DESCRIPTION OF THE INVENTION:

- Page 4, upper left column, lines 5-12

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The methods for producing the first and second inventions are summarized as follows. A powder of the solid agent of low water-solubility is added, for example, to edible oils, and then stirred to be dispersed. In the case of the oils that are solid at ordinary temperature such as lard, for example,
25 the agent powder is added to the oils in the liquid state after heating, and then stirred to be dispersed. Subsequently, the dispersion thus prepared is encapsulated to produce the first invention.

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- Page 5, upper left column, lines 18-20 to upper right column, lines 1-9

As the above-mentioned oils that can be used for the first and second inventions, more specifically exemplified are: plant oils such as sesame oil, rapeseed oil, cottonseed oil,

soybean oil, camellia oil, olive oil, coconut oil and palm oil; plant essential oils such as caraway oil, cinnamon-bark oil, cinnamon oil, spearmint oil, peppermint oil, perilla oil, and eucalyptus oil; animal oils such as fish oil, beef tallow, lard and mutton suet; lipoids such as neutral lipid, phospholipid, glycolipid, wax, steroid, carotenoid and terpenes; mineral oils such as liquid paraffins; and other oils.